

ALL DAY *menu*

FROM 12.00 TILL LATE

Made for sharing, tasting, stealing bites and ordering just one more.

BRIOCHE PULPO (optional GF) 21.9
Piparras, vadouvan mayonnaise, fried onions

BEETROOT CARPACCIO (GF) (V) 7.5
Basil, goat cheese cream, balsamic pearls, walnut

OCTOPUS (GF) 21
Pulpo, patata revolconas, caramelized onions gremolata

BURRATA (GF) (V) 11.9
Tomato côte de boeuf, dried tomato cream, basil oil

PITA PLATE (V) 15.5
pita bread, labneh, green herb hummus, taramasalata, spicy feta dip
(extra pita +2)

EGGPLANT (V) (optional GF) 10.5
Labneh, chili beurre noisette, dukkah, fried onions, basil oi

BOQUERONES (GF) 12.9
Taramasalata, caper

ARTICHOKE (GF) (optional VG) 11.5
Romesco, crispy Jamón Serran

GAMBAS AL AJILLO 15.5
Garlic, gremolata, pita bread

LEEK FROM THE PLANCH (V) 9.9
Romesco, labneh, fried onions



JAMÓN IBÉRICO (GF) 14.5
Ciabatta, olive oil

KALAMATA OLIVES (VG) (GF) 5

CROQUETAS DE JAMÓN 8.5

PIMIENTOS DE PADRÓN (V) (optional GF) 9.5
Romesco, sea salt

TEXEL BEEF CROQUETTE BALL 8.9

SALADS

FROM 12.00 TILL LATE

VENTI VEGGIE SALAD (VG)
Mesclun, aubergine, carrot, leek, green peas, fennel, lime dressing
15.9

CHICKEN SALAD
Little gem, egg, parmesan, sun-dried tomatoes, vinaigrette
17.9